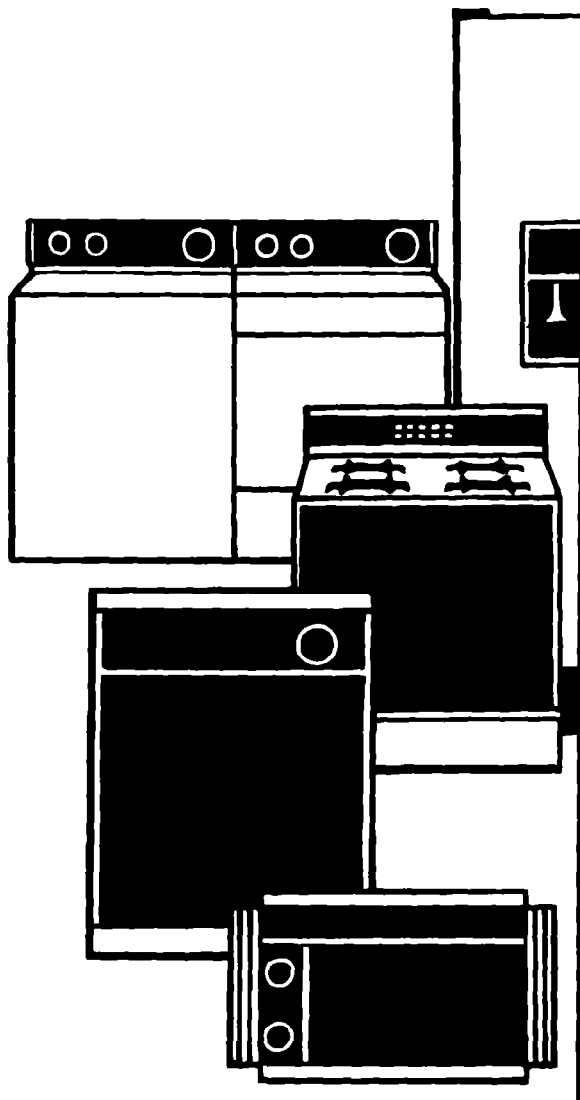
ROPER®

Home Appliances

Use And Care GUIDE



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1-800-44-ROPER

Call us with questions or comments.

SELF-CLEANING ELECTRIC RANGE

MODEL FES340Y

A Note To You

Thank you for buying a Roper appliance.

You have purchased a quality, *world-class* home appliance. Years of engineering experience have gone into its manufacturing. To ensure that you will enjoy many years of trouble-free operation, we have developed this Use and Care Guide. It is full of valuable information on how to operate and maintain your appliance properly and safely. Please read it carefully. Also, please complete and mail the Ownership Registration Card provided with your appliance. This will help us notify you about any new information on your appliance.

Your safety is important to us.

This guide contains safety symbols and statements. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of each symbol.

⚠WARNING

This symbol will help alert you to such dangers as personal injury, burns, fire and electrical shock.

⚠CAUTION

This symbol will help you avoid actions which could cause product damage (scratches, dents, etc.) and damage to your personal property.

Our toll-free number, 1-800-44-ROPER (1-800-447-6737), is available 24 hours a day.

If you ever have a question concerning your appliance's operation, or if you need service, first see "If You Need Assistance Or Service" on page 30. If you need further help, feel free to call us. When calling, you will need to know your appliance's complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 6). For your convenience, we have included a handy place below for you to record these numbers, the purchase date from the sales slip and your dealer's name and telephone number. Keep this book and the sales slip together in a safe place for future reference.

Model Number _____

Serial Number _____

Purchase Date _____

Dealer Name _____

Dealer Phone _____

Important Safety Instructions

⚠WARNING To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

General

- Read all instructions before using the range.
- Install or locate the range only in accordance with the provided Installation Instructions. The range must be installed by a qualified installer. The range must be properly connected to electrical supply and grounded.

- WARNING: To reduce the risk of tipping of the appliance, the appliance must be secured by a properly installed anti-tip bracket. To check if the bracket is installed properly, see "The anti-tip bracket" on page 21.
- CAUTION: Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
- Do not operate the range if it is damaged or not working properly.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the range only for its intended use as described in this manual.

- Do not touch surface units, areas near units, heating elements or interior surfaces of oven. Surface units and heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas near units, heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the cooktop and the oven door.

- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit and you could be burned.

continued on next page

- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or bulky cloth for a potholder. It could catch on fire.
- Keep range vents unobstructed.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Do not store flammable materials on or near the range. The fumes can create an explosion and/or fire hazard.

When using the cooktop

- Make sure the reflector bowls are in place during cooking. Cooking without reflector bowls may subject the wiring and components underneath them to damage.
- Do not line reflector bowls with aluminum foil or other liners. Improper installation of these liners may result in a risk of electrical shock or fire.
- Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and may result in the igniting of clothing or potholders. Correct pan size also improves cooking efficiency.
- Check to be sure glass cooking utensils are safe for use on the range. Only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
- Never leave surface units unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that may ignite.

- Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.

When using the oven

- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let potholder contact hot heating element in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

Grease

- Grease is flammable. Do not allow grease to collect around cooktop or in vents. Wipe spill-overs immediately.

- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.

Care and cleaning

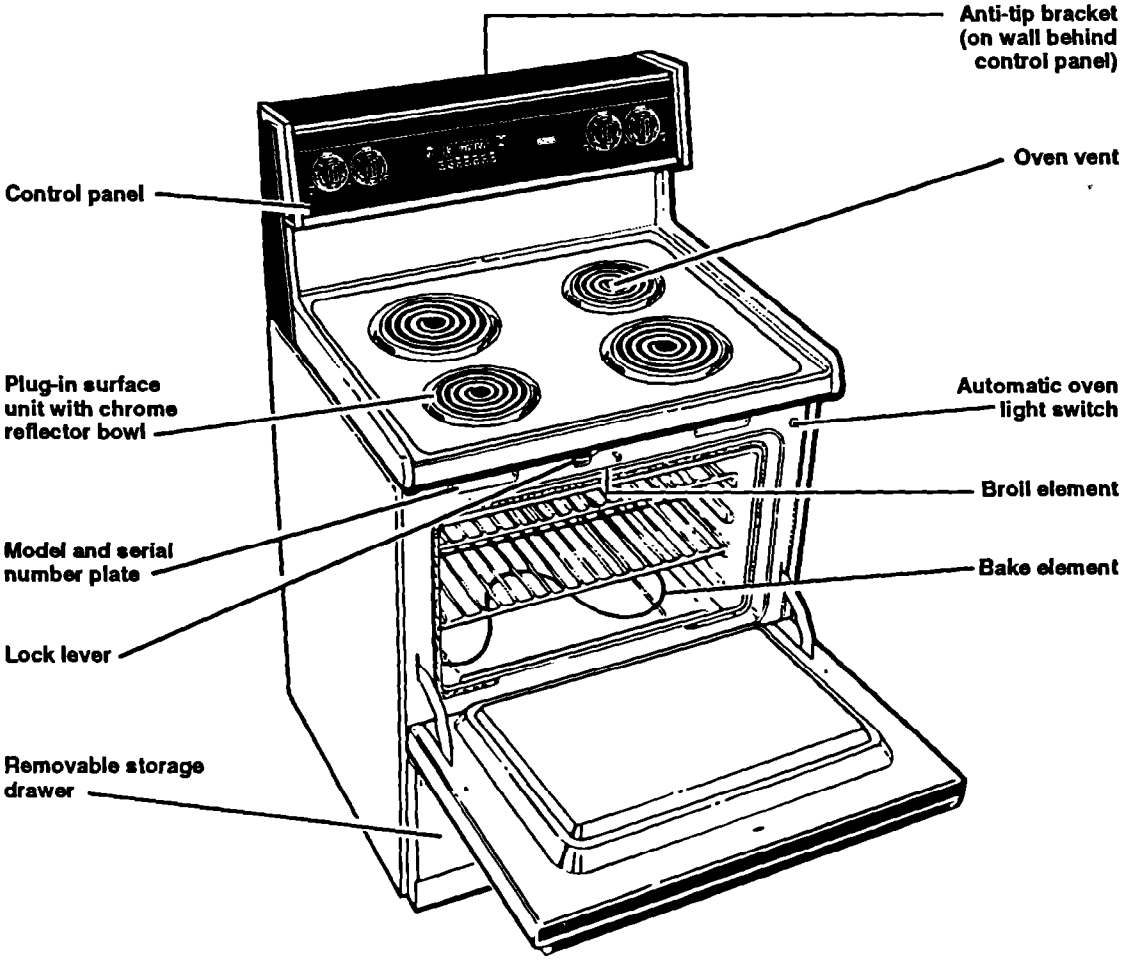
- Do not soak removable heating elements in water. The element will be damaged and shock or fire could result.
- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances can cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.

- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not clean door heat seal. It is essential for a good seal. Care should be taken not to rub, damage or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the range.

– SAVE THESE INSTRUCTIONS –

Parts And Features

This section contains captioned illustrations of your range. Use them to become familiar with the location and appearance of all parts and features.



Control panel

Left front control knob
Left rear control knob
Electronic clock with oven controls and minute timer
Right rear control knob
Right front control knob
Surface unit marker
Surface unit indicator light

Using Your Range

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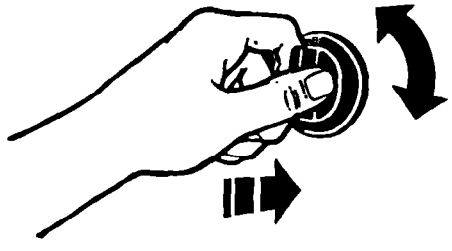
To obtain the best cooking results possible, you must operate your range properly. This section gives you important information for efficient and safe use of your range.

Using the surface units

Control knobs must be pushed in before turning them to a setting. They can be set anywhere between HI and OFF.



Surface unit markers

The solid dot in the surface unit marker shows which surface unit is turned on by that knob.

Surface unit indicator lights

One of the Surface Unit Indicator Lights on the control panel will glow when a surface unit is on.

⚠WARNING

Burn and Fire Hazard

Be sure all control knobs are turned to OFF and all indicator lights are OFF when you are not cooking.

Someone could be burned or a fire could start if a surface unit is accidentally left ON.

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high settings; then turn the control knob down to continue cooking.

SETTING	RECOMMENDED USE
HI	• To start foods cooking. • To bring liquids to a boil.
MED-HI	• To hold a rapid boil. • To fry chicken or pancakes.
MED	• For gravy, pudding and icing. • To cook large amounts of vegetables.
MED-LO	• To keep food cooking after starting it on a higher setting.
LO	• To keep food warm until ready to serve.

Cookware tips

There is no one brand of cooking utensil that is best for all people. Knowing something about pan materials and construction will help you select the correct cooking utensils for your needs.

- For best results and greater energy efficiency, use only flat-bottomed utensils that make good contact with the surface units. To check the flatness of a utensil:
  - Turn it over and check the bottom of the pan by placing a ruler across it.
  - Rotate the ruler in all directions. There should be no gaps between the pan and the ruler.

  NOTE: Woks, canners and teakettles with flat bottoms suitable for use on your cooktop are now available in most houseware stores or departments.
- The pan should have straight sides and a tight-fitting lid.
- Choose medium to heavy gauge (thickness) pans that are fairly lightweight. Remember that a very heavy pan will be even heavier when filled with food.
- The pan material (metal or glass) affects how fast heat transfers from the surface unit through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.
- Handles should be made of a sturdy, heat-resistant material and be securely attached to the pan.
- Do not leave an empty utensil, or one which has boiled dry, on a hot surface unit. It can overheat and may damage the utensil or surface unit.
- Do not use canners, woks and specialty utensils with rounded, warped, ridged or dented bottoms. These could cause severe overheating which damages the utensil and/or surface unit.

⚠CAUTION

Product Damage Hazard

If a surface unit stays red for a long time, the bottom of the pan is not flat enough or is too small for the surface unit. Prolonged usage of incorrect utensils can result in damage to the surface unit, cooktop, wiring and surrounding areas. To prevent damage, use correct utensils, start cooking on HI and turn control down to continue cooking.

Home canning information

The large diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can shorten the life of regular surface units and cause damage to the cooktop.

If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit (Part No. 242905) from your Roper dealer or authorized Roper service company.

To protect your range:

- Use flat-bottomed canners/pans for best results.
- For best results, use the largest surface unit. Also, use a canner/pan which can be centered over the surface unit and which does not extend more than one inch outside surface unit area. Large diameter canners/pans, if not properly centered, trap heat and can cause damage to the cooktop.
- Do not place canner on two surface units at the same time. Excessive heat build-up will damage the cooktop.
- Start with hot water. This reduces the time the control is set on high. Reduce heat setting to lowest position needed to keep water boiling.
- Keep reflector bowls clean for best heat reflection.
- To prolong the life of the elements:
  - Prepare small batches at a time.
  - Do not use elements for canning all day.

Positioning racks and pans

For baking/roasting with one rack, the rack should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans.

For proper cooking, follow these guidelines for specific foods:

- Angel and bundt cakes, yeast breads, frozen pies, large roasts and turkeys–place rack on lowest level.
- Casseroles, muffins, most quick breads and meats–place rack on second or third level from bottom.
- Cookies, biscuits, cakes and non-frozen pies–place rack on second or third level from bottom.

When baking on two racks, arrange racks on bottom and third level from bottom.

NOTE: For recommended rack placement when broiling, see "Broiling rack position chart" on page 16.

⚠WARNING

Personal Injury Hazard

- Always position oven rack(s) in desired location before turning oven on. Be sure the rack(s) is level.
- If rack(s) must be moved while oven is hot, use potholders or oven mitts to protect hands.

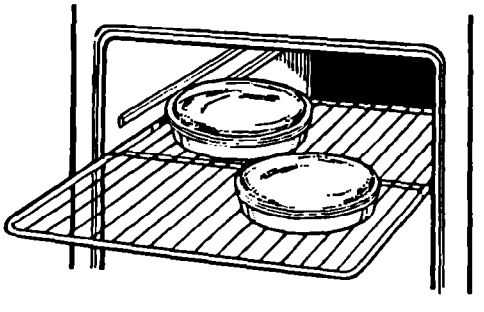
Failure to follow the above precautions may result in personal injury.

For best air circulation

The hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

- Place the pans so that one is not directly over the other.
- Allow 1½ to 2 inches (4-5 cm) of space around each pan and between pans and oven walls.
- Use only one cookie sheet in the oven at one time.

Use the following as a guide to determine where to place the pans.



One pan
Place in the center of the oven rack.

Two pans
Place in opposite corners of the oven rack.

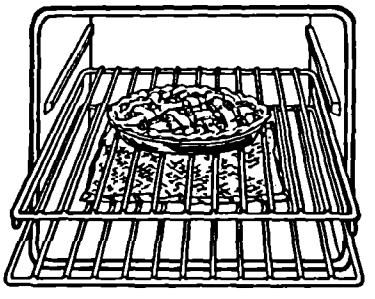
Three or four pans
Place in opposite corners on each oven rack. Stagger pans so no pan is directly over another.

NOTE: "Oven peeking" may cause heat loss, longer cooking times and unsatisfactory baking or roasting results. Use a reliable kitchen timer to keep track of the cooking time.

Using aluminum foil for baking

Use aluminum foil to catch spillovers from pies or casseroles.

- Place the foil on the oven rack below the rack with the food. The foil should have the edges turned up and be about 1 inch (3 cm) larger all around than the dish holding the food.
- Do not cover the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- Do not line oven bottom or entire oven rack with foil or other liners. Poor baking will result.



⚠WARNING

Electrical Shock and Fire Hazard

Do not allow foil to touch the heating elements because it will damage them and could result in shock or fire hazard.

The electronic clock/oven controls

There are three parts in the clock/oven control section:

– The display

– The command buttons

– The Time/Temp Set Knob

Instructions for the oven control are covered on the following pages. Read them carefully.

When you first plug in the range, the last time of day set will show in the display. If, after you set the clock (page 11) the display again shows the last time of day set, your electricity was off for a while. Reset the clock.

Display/clock

When you are not using the oven, this is an accurate clock. When using the oven or Minute Timer, the display will show the time, temperature settings and what command buttons have been pressed.

When showing the time of day, the display will show the hour and minutes.

When using the Minute Timer, the display shows minutes and seconds in the following sequence:

- For settings from 0-1 minute 55 seconds, the display will increase in 5-second increments and count down each second.
- For settings from 2-10 minutes, the display will increase in 10-second increments and count down each second.
- For settings from 10-60 minutes, the display will increase in 1-minute increments and count down each second.

- For settings from 1-2 hours, the display will increase in 5-minute increments and count down each minute.
- For settings from 2 hours-9 hours 50 minutes, the display will increase in 10-minute increments and count down each minute.

When using Cook Time and/or Stop Time, the display shows hours and minutes.

Command buttons

The command buttons tell the oven what to do and in what order. A few examples:

– Clock tells the oven you are going to set the clock.

– Set/Cancel tells the oven to turn off.

Each command button (except Set/Cancel) has its own indicator. The indicator comes on when you touch the command button.

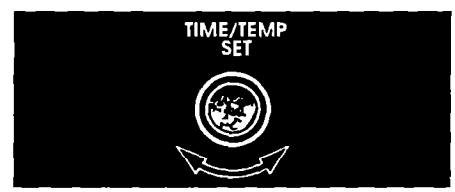
Time/Temp Set Knob

Once you've pushed a command button to tell the oven what you want it to do, you'll use the Time/Temp Set Knob to set a temperature or time. Turning the Time/Temp Set Knob clockwise increases the number on the display. Turning the Time/Temp Set Knob counterclockwise decreases the number on the display.

Setting the clock

1. Push the Clock button. TIME will light up in the display.

2. Turn the Time/Temp Set Knob until the correct time shows in the display.



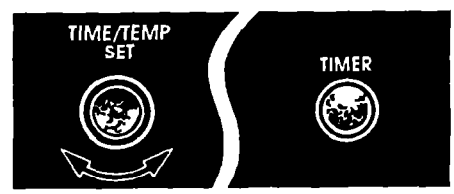
3. Push the Set/Cancel button to start clock operation.

Using the electronic Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in minutes and seconds up to 9 hours and 50 minutes. You will hear 3 tones when the set time is up.

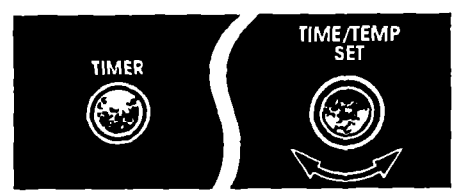
1. Push the Timer button. TIMER will come on and the display will show ":00".

2. Turn the Time/Temp Set Knob until the desired time shows in the display. The Minute Timer will begin counting down 2 seconds after the time is set. When time is up, you will hear 3 tones, then one tone every 10 seconds until you push the Timer button.



To cancel the Minute Timer:

- Push and hold the Timer button until the time of day shows in the display.
  OR
- Push the Timer button and turn the Time/Temp Set Knob until the time of day shows in the display.

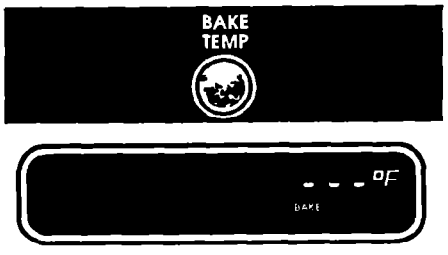


Using the Set/Cancel button

The Set/Cancel button will cancel any command button except for the Timer button. When the Set/Cancel button is pushed, the large display will show the time of day.

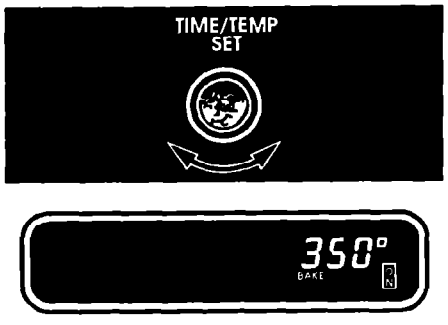
Baking/roasting

1. Position the rack(s) properly before turning on the oven. To change rack position, lift rack at front and pull out. For further information, see "Positioning racks and pans" on page 9.
2. Push the Bake Temp button. The small display will show "---°F" and BAKE will come on.



3. Turn the Time/Temp Set Knob until the desired temperature shows in the small display. Once the temperature is set, ON will come on.

   NOTE: If a bake/roast temperature is not set within 30 seconds of pushing the Bake Temp button, BAKE and "---°F" will disappear from the display.

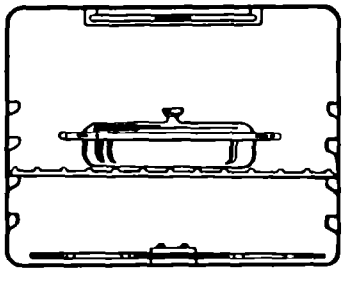


4. When baking, preheat the oven. (Preheating is not needed when roasting.) The oven is preheated when you hear one tone and the set temperature shows in the small display.

   NOTE: The small display will show the actual oven temperature in 5° increments, starting at 100°, while the oven is preheating.
5. Put food in the oven.

   During baking/roasting, the elements will turn on and off to keep the oven temperature at the setting.

   NOTE: The top element helps heat during baking/roasting, but does not turn red.



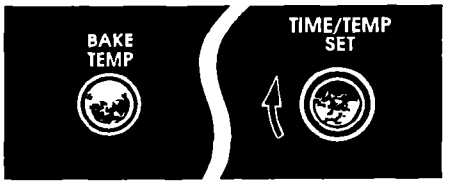
6. When baking/rosting is done, push the Set/ Cancel button. The time of day will show in the display.

Adjusting the oven temperature control

Does your oven seem hotter or colder than your old oven? The temperature of your old oven may have shifted gradually without you noticing the change. Your new oven is properly adjusted to provide accurate temperatures. But, when compared to your old oven, the new design may give you different results.

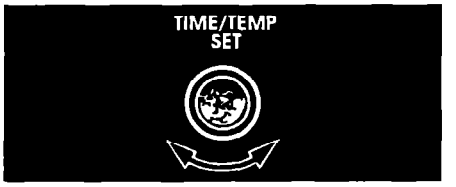
If, after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:

1. Push the Bake Temp button. Turn the Time/ Temp Set Knob clockwise to a temperature setting above 500°F.



2. Immediately push and hold the Bake Temp button again until the display shows "00".

3. Turn the Time/Temp Set Knob until the desired temperature change (between -35°F and +35°F) shows in the display.



4. Push the Set/Cancel button to enter the new temperature.

Broiling

1. Position the rack before turning the oven on. See "Broiling rack position chart" on page 16.
2. Put the broiler pan and food on the rack.
3. Close the door to the Broil Stop position (open about 4 inches [10.2 cm]). The door will stay open by itself.

   NOTE: The door must be partly open whenever the oven is being used to broil. Leaving the door open allows the oven to maintain proper temperatures.
4. Push the Broil button. The small display will show "---" and BROIL will come on.

5. Turn the Time/Temp Set Knob until the desired broiling setting shows in the small display (1, 2, 3, 4, 5, HI).

   HI–Broil element on 100% of the time

   5–Broil element on 90% of the time

   4–Broil element on 80% of the time

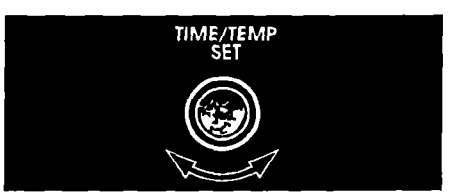
   3–Broil element on 70% of the time

   2–Broil element on 60% of the time

   1–Broil element on 50% of the time

   Most broiling is done at the HI setting. If food is cooking too fast, broil times can be varied by using broil settings 1 through 5.

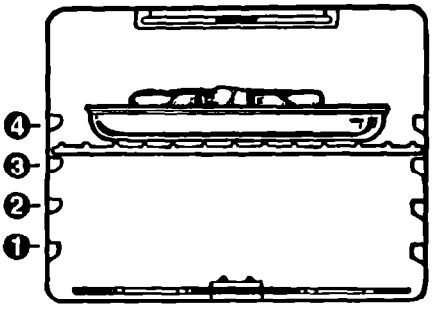
   NOTE: Fish and chicken are some foods that may cook better if you use lower broiling temperatures.



6. When broiling is done, push the Set/Cancel button. Time of day will show in the display.

Broiling rack position chart

RACK POSITION FROM BOTTOM	TYPE OF FOOD/ DONENESS
4	Quickly searing food, rare steaks
3	Medium steaks and patties, ham slices, fish steaks, frankfurters
2	Well-done steaks and patties, lamb chops, split chicken, pork steaks and chops, whole fish



Broiling tips

- Use the broiler pan and grid for broiling. They are designed to drain excess liquid and fat away from the cooking surface to help prevent spatter, smoke or fire.
- Refer to a broiling chart in a reliable cookbook for correct broiling times.
- After broiling, remove the broiler pan from the oven when you remove the food. Drippings will bake on the pan if it is left in the heated oven.

⚠WARNING

Fire Hazard

- Place meat the correct distance from the element. Meat placed too close to the element may spatter, smoke, burn or catch fire during broiling.
- To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. Poor drainage of grease may result in fire. If foil is used, cut slits in foil to correspond with all openings in broiler grid. Grease can then drain away and cool in pan.

Energy saving tips

Although the energy used for cooking is usually a very small percentage of the total energy used in the home, cooking energy can be used efficiently. Here are some tips to help you conserve energy when using your cooking product.

- Use pans with flat bottoms, straight sides and tight-fitting lids.
- Match the pan to the surface unit size.
- Cook with a minimum of liquid or fat to help shorten cooking time.
- Preheat pans only when recommended and for the shortest time possible.
- Start food on higher heat settings, then set surface unit control on low or off to finish cooking. Use retained heat for cooking when possible.
- Use the more efficient surface units instead of the oven when possible.
- Turn on the surface unit only after placing filled pan on the unit.
- "Oven peeking" may cause heat loss, longer cooking times and unsatisfactory baking results. Rely on your timer.
- Bake cakes, pies or cookies when oven is warm. Best time is after a meal has been cooked in it.
- Preheat the oven no longer than necessary.
- Plan your meals for the most efficient use of the range. When using the oven to cook one food, try to cook the rest of the meal in it also.
- Do not preheat when broiling, roasting or cooking items such as casseroles.
- Keep reflector bowls clean for best heat reflection.

Using the electronic clock/oven control

The electronic clock/oven control will turn the oven on and off at times you set ... even when you are not around.

Automatic baking/roasting is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc. ... undercooking will result.**

To start baking/roasting now and stop automatically

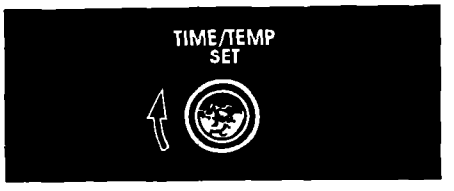
1. Position the oven rack(s) properly and put food in the oven.
2. **Make sure the clock is set to the correct time of day.** (See "Setting the clock" on page 11.)
3. Push the Cook Time button. OVEN, TIME and HR will come on. ON will not come on until the time of day that oven is to be turned on is reached. If you start baking/roasting immediately, ON will come on.

4. Turn the Time/Temp Set Knob clockwise until the desired baking/roasting time shows in the large display.

   When you are using the Cook Time and/or Stop Time button, the display shows hours and minutes in the following sequence:

   - For settings from 0-2 hours, the display will increase in first a 10-minute increment, then 5-minute increments.
   - For settings from 2 hours-11 hours 55 minutes, the display will increase in 5-minute increments.

   The small display and BAKE will flash and a tone will keep sounding until Step 5 is done.



5. Push the Bake Temp button and set the desired baking/roasting temperature. The small display will show the set temperature while the large display shows the remaining baking/roasting time. OVEN, TIME, HR, BAKE and ON will come on.

6. The large display will count down in minutes.

   The small display will show the actual oven temperature until the set temperature is reached. A tone will sound at that time.

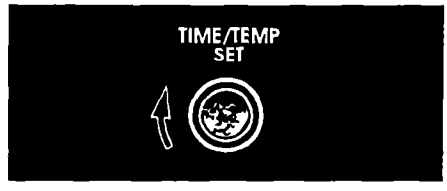
7. When the baking/roasting time is completed, three tones will sound. The large display will show "0:00" and OVEN, TIME and HR will come on. A tone will sound every 10 seconds until the Set/Cancel button is pushed.

8. Push the Set/Cancel button to return to the time of day. If the Set/Cancel button is not pushed, a tone will sound every 10 seconds.

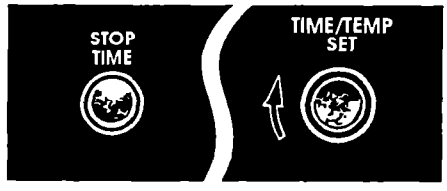
To delay start and stop automatically

1. Position the oven rack(s) properly and put food in the oven.
2. **Make sure the clock is set to the correct time of day.** (See "Setting the clock" on page 11.)
3. Push the Cook Time button. OVEN, TIME and HR will come on. ON will not come on until the time of day that oven is to be turned on is reached.

4. Turn the Time/Temp Set Knob clockwise until the desired baking/roasting time shows in the large display. The small display and BAKE will flash and a tone will keep sounding until Step 5 is done.

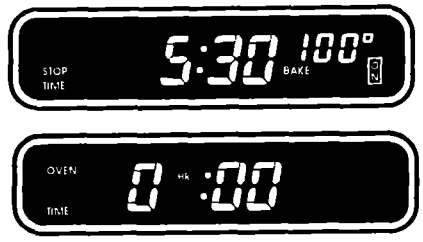


5. Push the Stop Time button. The large display will show the current stop time and STOP TIME will come on. Turn the Time/Temp Set Knob clockwise until the desired stop time shows in the display. DELAY and OVEN will come on. The small display and BAKE will flash and a tone will keep sounding until Step 6 is done.



6. Push the Bake/Temp button and set the desired baking/roasting temperature.
7. Changes can be made at any time by pushing a command button.

8. When the start time is reached, DELAY and OVEN will go off. The display will show the actual oven temperature and the stop time. STOP TIME, BAKE and ON will come on.
9. When the baking/roasting time is completed, three tones will sound. The large display will show "0:00" and OVEN, TIME and HR will come on. A tone will sound every 10 seconds until the Set/Cancel button is pushed.



To cancel automatic oven control settings:

Push the Set/Cancel button.

⚠WARNING

To avoid sickness and food waste when using delay start:

- Do not let most UNFROZEN food stand for more than two hours before cooking starts.
- Do not allow food to remain in oven for more than two hours after the end of cooking cycle.

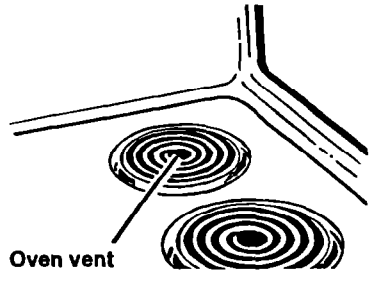
NOTE: Do not use foods that will spoil while waiting for cooking to start. Such foods are: dishes with milk or eggs, cream soups and cooked meats or fish. Also, foods containing baking powder or yeast will not rise properly when cooked using delay start.

The oven vent

Hot air and moisture escape from the oven through a vent under the right, rear surface unit. You can cook on the unit or keep food warm on it while the oven is on.

Do not block the vent. Poor baking/roasting can result.

NOTE: Plastic utensils left over the vent can melt.



⚠WARNING

Burn and Fire Hazard

If you leave a utensil on the right rear surface unit, use potholders when moving it. Pan handles can become hot enough to burn.

Keep flammable materials away from oven vent.

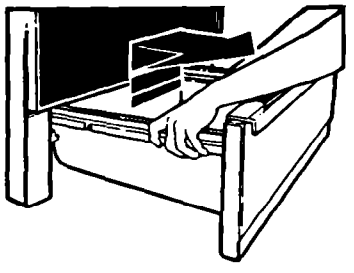
Failure to do so can result in burns or a fire.

The storage drawer

The storage drawer is for storing pots and pans. The drawer can be removed to make it easier to clean under the range. **Use care when handling the drawer.**

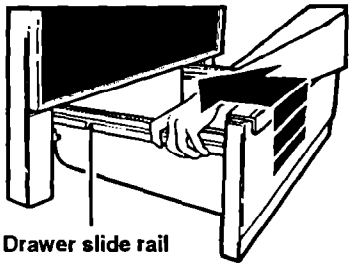
Removing the storage drawer:

1. Empty drawer of any pots and pans before removing drawer. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.
2. Lift back slightly and slide drawer all the way out.



Replacing the storage drawer:

1. Fit ends of drawer slide rails into the drawer guides on both sides of opening.
2. Lift drawer front and push in until metal stops on drawer slide rails clear white stops on drawer guides. Lift drawer front again to clear second stop and slide drawer closed.

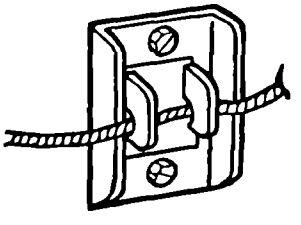


The anti-tip bracket

The range will not tip during normal use. However, tipping can occur if excessive force or weight is applied to the open door without the anti-tip bracket properly secured.

To verify the anti-tip bracket is engaged:

- Look to see if the anti-tip bracket is attached with screws to the wall behind the control panel.
- Make sure the cable tether on the back of the range is secured by the two hooks on the bracket.
- See Installation Instructions for further details.



Optional door panel pac

If you would like to change the color of your oven door glass to white or almond, you can order one of these kits:

- White (Kit No. 814071)
- Almond (Kit No. 814072)

from your Roper Dealer. The kits include easy installation instructions.

Using The Self-Cleaning Cycle

In This Section

	Page		Page
How the cycle works	22	Setting the controls	23
Before you start	22	Special tips	25

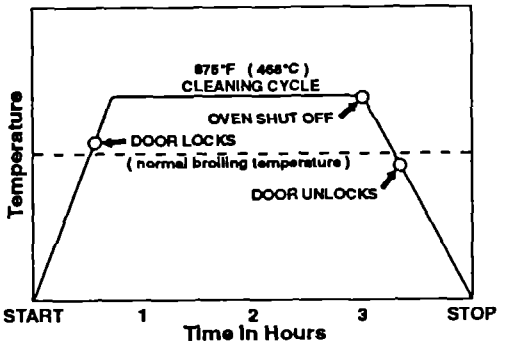
The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like the other functions of your range, the Self-Cleaning cycle is operated with the easy-to-use electronic controls. Please review the instructions in this section to keep your oven spotless.

How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling–approximately 875°F (468°C). This high heat breaks up the soil or grease and burns it away.

Your oven is preset for a 3-hour Self-Cleaning cycle. However, the cycle time can be adjusted to the amount of soil in your oven. The cycle can be set anywhere between 2 and 4 hours. (See "Setting the controls" on page 23.)

The graph at the right is representative of a normal, 3-hour Self-Cleaning cycle. Note that the heating stops when the 3-hour setting is up, but it takes longer for the oven to cool enough to unlock.

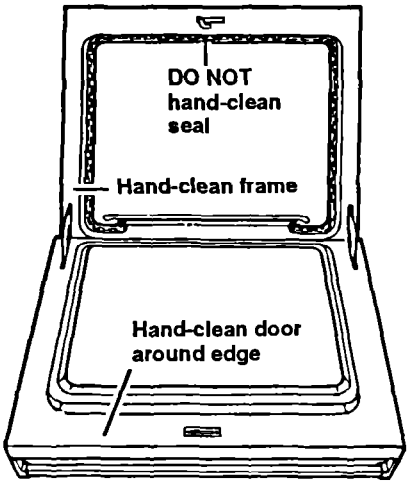


Before you start

Before you start the Self-Cleaning cycle, make sure you:

1. Hand-clean the indicated areas. They do not get hot enough during the cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel-wool pad for cleaning.

   NOTE: DO NOT clean, move or bend the seal. Poor cleaning, baking and roasting may result.



2. Remove the broiler pan grid and any pots and pans being stored in the oven.

   NOTE: The broiler pan (without grid) can be cleaned in the oven if most of the soil is removed first by hand-cleaning or a dishwasher. If most of the soil is not removed, excessive smoking will occur. The chrome broiler pan grid will discolor if cleaned in the Self-Cleaning cycle.
3. Wipe out any loose soil or grease. This will help reduce smoke during the cleaning cycle.
4. Remove the oven racks from the oven if you want them to remain shiny. If the oven racks are cleaned in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (Guides are counted from bottom to top.)

   NOTE: If oven racks are cleaned in the Self-Cleaning cycle, they will become harder to slide.

Heat and odors are normal during the Self-Cleaning cycle. If needed, remove them by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

⚠WARNING

Personal Injury and Product Damage Hazard

- Do not touch the oven during the Self-Cleaning cycle. It could burn you.
- Do not use commercial oven cleaners in your oven. Cleaners may produce hazardous fumes or damage the porcelain finish.
- Do not leave foil in the oven during the Self-Cleaning cycle. Foil can burn or melt and damage the oven surface.

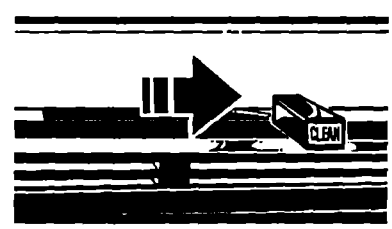
NOTE: Do not force the Lock Lever. You could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.

Do not block the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.

Do not leave plastic utensils near the vent. They may melt.

Setting the controls

1. Make sure the clock is set to the correct time of day. (See "Setting the clock" on page 11.)
2. Move the Lock Lever all the way to the right–the Clean position.



3. **To start cleaning immediately:**

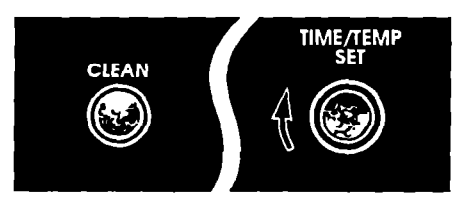
   Push the Clean button and turn the Time/Temp Set Knob 4 settings to the right. A 3-hour Self-Cleaning cycle will be set. "3:00" will show in the large display. CLEAN, TIME, HR, CLEAN, LOCK and ON will come on.

   If a Self-Cleaning cycle other than 3 hours is desired, push the Clean button. Turn the Time/Temp Set Knob to the new time up to 4 hours.

   - Use 2 hours for light soil.
   - Use 3-4 hours for moderate to heavy soil.

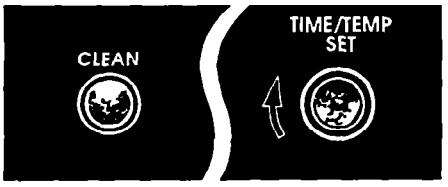
   NOTE: If the door is not latched, "DOOR" will appear in the display and a tone will sound. Latch the door and LOCK will come on.

   Skip to Step 5.



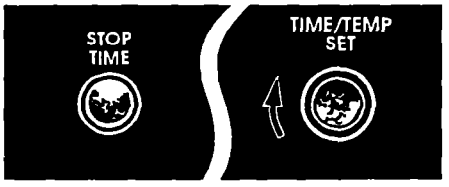
USING THE SELF-CLEANING CYCLE

4. **To delay the start:**
   Push the Clean button and turn the Time/Temp Set Knob to the desired cleaning time. CLEAN, TIME, HR, CLEAN, LOCK and ON will come on.

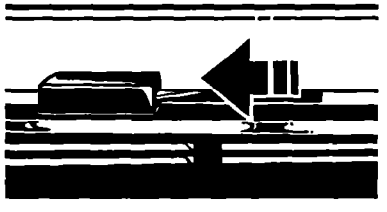


   Push the Stop Time button. The large display will show the current stop time and STOP TIME will come on. Turn the Time/Temp Set Knob until the desired stop time shows in the display. DELAY will come on and ON will go off.

   Changes can be made at any time by pressing the Clean or Stop Time button and turning the Time/Temp Set Knob to the new desired clean or stop time.



5. After the Self-Cleaning cycle is started, the stop time will show in the large display. STOP TIME, CLEAN, LOCK and ON will come on. The Lock Lever **must not be moved** and the door cannot be opened after oven heats beyond normal baking/roasting temperatures.
6. **After the Self-Cleaning cycle is completed,** three tones will sound and the large display will show the time of day.
7. **When the oven reaches normal baking/roasting temperatures,** the Lock Lever can be moved back to the left and the oven door opened. **DO NOT FORCE IT.** Wait until it moves easily.



To stop the Self-Cleaning cycle at any time:

1. Push the Set/Cancel button.
2. When the oven cools to below normal operating temperatures, move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.

Special tips

- Keep the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors and smoke.
- After the oven is cool, wipe up any residue or ash with a damp cloth.
- Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- If the Self-Cleaning cycle does not get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted on page 22.

Caring For Your Range

In This Section

	Page		Page
Surface units and reflector bowls	25	Cleaning chart	28
Lift-up cooktop	27	The oven light	29

Your range is designed for ease of care. Most cleaning can be done with items found around your home. Cleaning your range whenever spills or soiling occurs will help to keep it looking and operating like new.

⚠WARNING

Burn and Electrical Shock Hazard

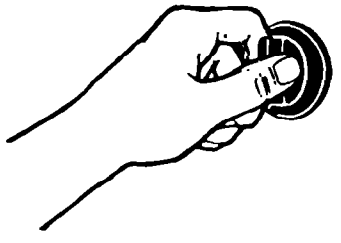
Make sure all controls are off and the range is cool before cleaning or servicing.

Failure to do so could result in burns or electrical shock.

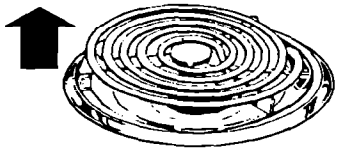
Surface units and reflector bowls

Removing

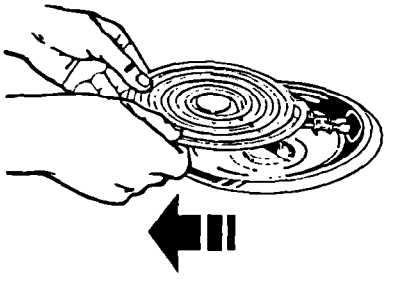
1. Make sure all control knobs are turned off and cool before removing surface units and reflector bowls.



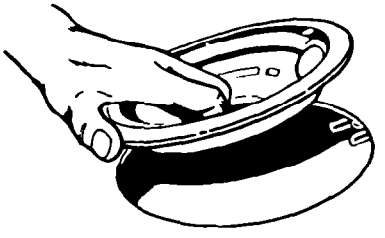
2. Lift the edge of the unit, opposite the receptacle, just enough to clear the element hold-down clip and the reflector bowl.



3. Pull the surface unit straight away from the receptacle.

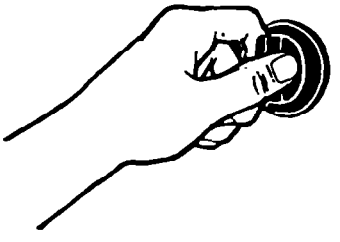


4. Lift out the reflector bowl. See "Cleaning chart" on page 28 for cleaning instructions.

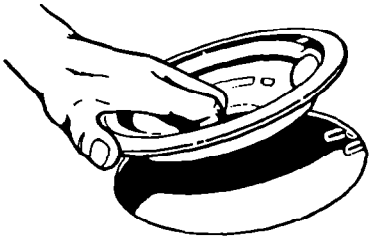


Replacing

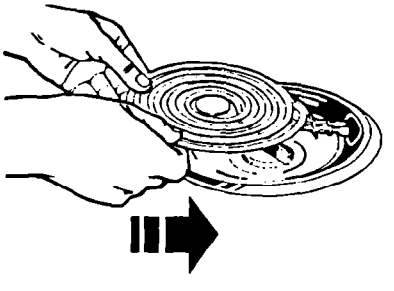
1. Make sure all control knobs are turned off and cool before replacing surface units and reflector bowls.



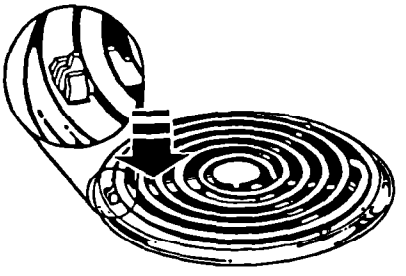
2. Line up openings in the reflector bowl with the surface unit receptacle and the element hold-down clip.



3. Hold the surface unit as level as possible with the terminal just started into the receptacle. Push the surface unit terminal into the receptacle.



4. When the terminal is pushed into the receptacle as far as it will go, push down the edge of the surface unit opposite the receptacle. The element hold-down clip will keep the surface unit from moving around.

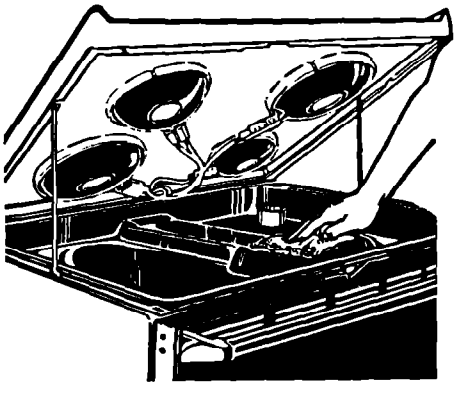


NOTE: Reflector bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

If a reflector bowl gets discolored, some of the utensils may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the reflector bowl. This extra heat can discolor it.

Lift-up cooktop

1. Lift front of cooktop at both front corners until the support rods lock into place.



⚠WARNING

Personal Injury and Product Damage Hazard

- Be sure both support rods are fully extended and in the locked position. Failure to do so could result in personal injury from the cooktop accidentally falling.
- Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.

2. Wipe with warm, soapy water. Use a soapy steel-wool pad on heavily soiled areas.
3. **To lower the cooktop,** lift cooktop from both sides while pressing the support rods back to unlock them. Lower the cooktop into place.

Cleaning chart

Use the following table to help you clean all parts of your range.

PART	WHAT TO USE	HOW TO CLEAN
Control knobs	Sponge and warm, soapy water	• Turn knobs to OFF and pull straight away from control panel. • Wash, rinse and dry thoroughly. Do not soak. • Replace knobs. Make sure all knobs point to OFF. DO NOT USE steel wool or abrasive cleaners. They may damage the finish of the knobs.
Control panel	Sponge and warm, soapy water **OR** Paper towel and spray glass cleaner	• Wash, rinse and dry thoroughly. DO NOT USE steel wool or abrasive cleaners. They may damage the finish. **NOTE:** Make sure you have not turned the oven on when cleaning panel. If you have, push the Set/Cancel pad.
Exterior surfaces (other than cooktop and control panel)	Sponge and warm, soapy water	• Wash, rinse and dry thoroughly. USE nonabrasive, plastic scrubbing pad on heavily soiled areas. • Do not use abrasive or harsh cleansers.
Surface units		No cleaning is required. Spatters or spills will burn off. **Do not** immerse in water.
Chrome reflector bowls	Nonabrasive, plastic scrubbing pad and warm, soapy water	• Wipe off excess spills. • Wash, rinse and dry thoroughly. • **Do not use abrasive or harsh cleansers.** • **Do not place in the Self-Cleaning oven.**
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	• Wash, rinse and dry thoroughly. DO NOT CLEAN in Self-Cleaning cycle. (See note on page 23.)
Oven racks	Steel-wool pad and warm, soapy water **OR** The Self-Cleaning cycle	• Wash, rinse and dry thoroughly. **OR** • Leave in oven during Self-Cleaning cycle. **NOTE:** Racks will permanently discolor and become harder to slide if left in oven during Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.
Oven door glass	Paper towel and spray glass cleaner **OR** Warm, soapy water and a nonabrasive, plastic scrubbing pad	• Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, rinse and dry thoroughly.
Oven cavity	Self-Cleaning cycle	• See "Using The Self-Cleaning Cycle" on pages 22-25.

The oven light

The oven light will come on when you open the oven door.

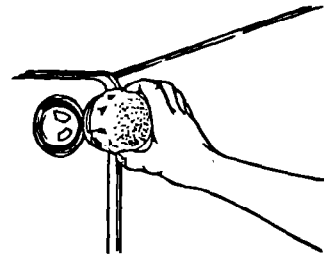
⚠WARNING

Electrical Shock and Personal Injury Hazard

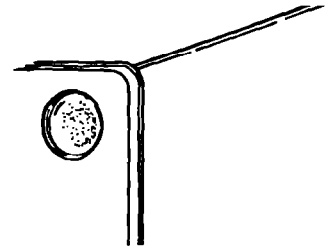
- Make sure oven and light bulb are cool and power to the range has been turned off before replacing the light bulb. Failure to do so could result in electrical shock or burns.
- The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Because bulb cover is made of glass, be careful not to drop it. Broken glass could cause injury.

To replace the oven light:

1. Unplug appliance or disconnect at the main power supply.
2. Remove the glass bulb cover in the back of the oven by screwing it out counterclockwise.
3. Remove the light bulb from its socket. Replace the bulb with a 40-watt appliance bulb.



4. Replace the bulb cover by screwing it in clockwise. Plug in appliance or reconnect at the main power supply.



NOTE: The oven light will not work during the Self-Cleaning cycle.

If You Need Assistance Or Service

This section is designed to help you save the cost of a service call. First we outline possible problems, their causes and their solutions. However, you may still need assistance or service. When calling our toll-free telephone number for help or calling for service, you will need to provide a complete description of the problem, your appliance's complete model and serial numbers and the purchase date. (See page 2.) This information is needed to respond to your request properly.

1. Before calling for assistance ...

Performance problems often result from little things you can find and fix without tools of any kind. Please check the chart below for problems you can fix. It could save you the cost of a service call.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Nothing will operate	The power cord is not plugged into a live circuit with proper voltage. A household fuse has blown or a circuit breaker has tripped.	Plug the power cord into a live circuit with proper voltage. (See Installation Instructions.) Replace household fuse or reset circuit breaker.
The oven will not operate	The electronic controls have not been set correctly. A delayed start time has been programmed.	Refer to pages 13-20 for setting the electronic controls. Wait for the start time to be reached.
The surface units will not operate	A household fuse has blown or a circuit breaker has tripped. Surface units are not plugged in all the way. The control knobs are not being set correctly.	Replace household fuse or reset circuit breaker. Plug surface units in all the way. (See "Replacing" on page 26.) Push control knobs in before turning to a setting.
Control knob(s) will not turn	You are not pushing in before turning.	Push control knob(s) in before turning to a setting.
The Self-Cleaning cycle will not operate	The range clock does not show the correct time of day. The Lock Lever is not in the Clean position–all the way to the right. A delayed start time has been programmed.	Reset clock to show the correct time of day. (See page 11.) Move Lock Lever all the way to the right. Wait for the start time to be reached.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Cooking results are not what you expected	The range is not level.	Level range. (See Installation Instructions.)
	The oven temperature seems too low or too high.	Adjust the oven temperature control. (See "Adjusting the oven temperature control" on page 14.)
	The oven was not preheated before baking.	Preheat oven when called for in recipe.
	The recipe has never been tested or is not from a reliable source.	Use only tested recipes from a reliable source.
	The pan used is not the type or size recommended in the recipe.	Refer to a reliable cookbook for recommended pan type and size.
	There is not proper air circulation around pan when baking.	Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan.
	Cooking utensil does not fit the surface unit being used.	Pan should be the same size or slightly larger than surface unit being used.
The display shows the last time of day set	There has been a power failure.	Reset the clock. (See page 11.)

2. If you need assistance ...

Call our toll-free telephone number. Dial free from anywhere in the U.S.:

1-800-44-ROPER
(1-800-447-6737)

and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

For further information, write to:

Mr. William Clark
Consumer Assistance Representative
Roper Brand Appliances
2000 M-63
Benton Harbor, MI 49022

Please include a daytime phone number in your correspondence.

3. If you need service ...

Contact the dealer from whom you purchased the appliance or the authorized servicer in your area. For help finding an authorized servicer in your area, call our toll-free telephone number in Step 2.

4. If you are not satisfied with how the problem was solved ...

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer and Roper Brand Appliance warrantor have failed to resolve your problem.

  Major Appliance Consumer Action Panel
  20 North Wacker Drive
  Chicago, IL 60606
- MACAP will in turn inform us of your action.

ROPER®
Electric Cooking Product Warranty

LENGTH OF WARRANTY	ROPER WILL PAY FOR
FULL ONE-YEAR WARRANTY (from date of purchase)	Replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Roper service company.

ROPER WILL NOT PAY FOR

A. Service calls to:
1. Correct the installation of your appliance.
2. Instruct you how to use your appliance.
3. Replace house fuses or correct house wiring.
4. Replace owner accessible light bulbs.

B. Repairs when appliance is used in other than normal, single-family household use.

C. Pickup and delivery. Your appliance is designed to be repaired in the home.

D. Damage to appliance caused by accident, misuse, fire, flood, acts of God, or use of products not approved by us.

E. Repairs to parts or systems caused by unauthorized modifications made to the appliance.

This Roper appliance is warranted by Whirlpool Corporation. Under no circumstances shall it be liable under this warranty for incidental or consequential damages and all implied warranties are limited to the same time period stated in the express warranties for Roper Brand Appliances. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your authorized Roper distributor or military exchange.

If you need service, first see the "Assistance or Service" section of this book. After checking "Assistance or Service," additional help can be found by calling our toll-free telephone number, **1-800-44-ROPER (1-800-447-6737)**, from anywhere in the U.S.

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